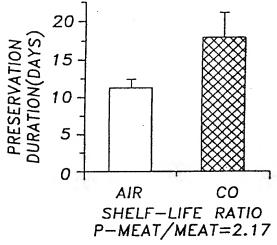
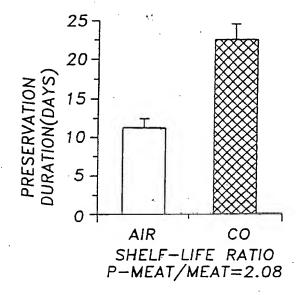


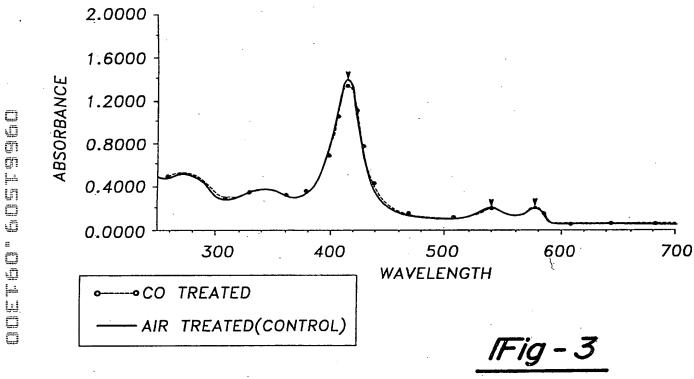
lFig - I

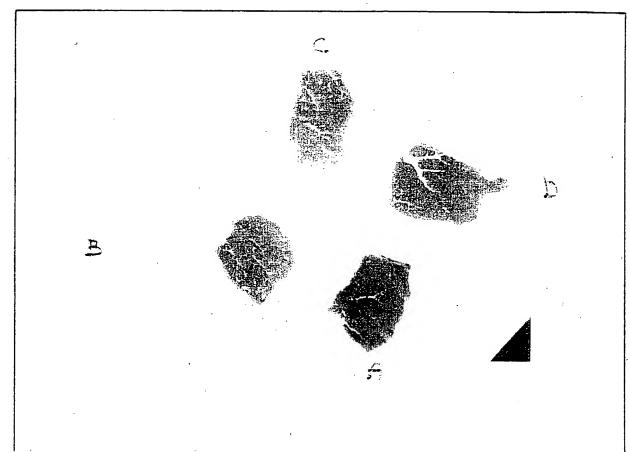


IFig - 2a



IFig-2b





### BEEF STEAKS MAINTAINED IN SEALED PLASTIC BAGS FOR 24 HOURS

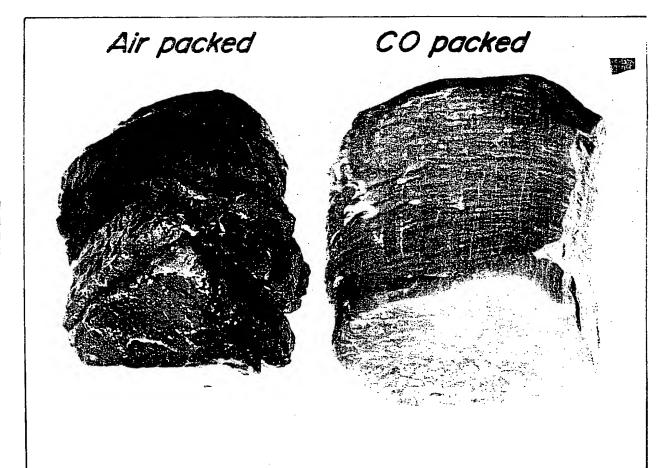
A. <u>VACUUM</u> PACKED (7°C)

B. FILLED WITH NITROGEN (15±3°C)

C. FILLED WITH AIR (15±3°C)

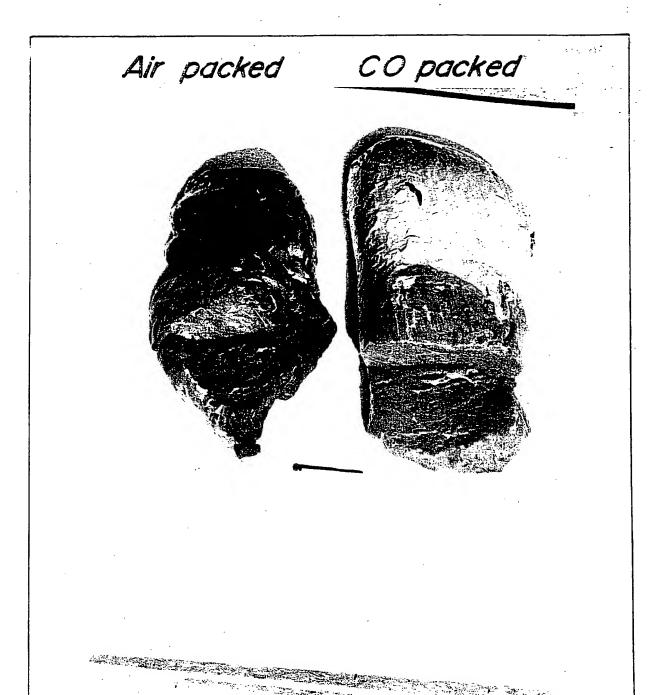
D. FILLED WITH CO (15±3°C)

IFig - 4



BEEF CHUNKS MAINTAINED AT 4°C FOR 21 DAYS AND ADDITIONAL 14 DAYS UNDER AIR

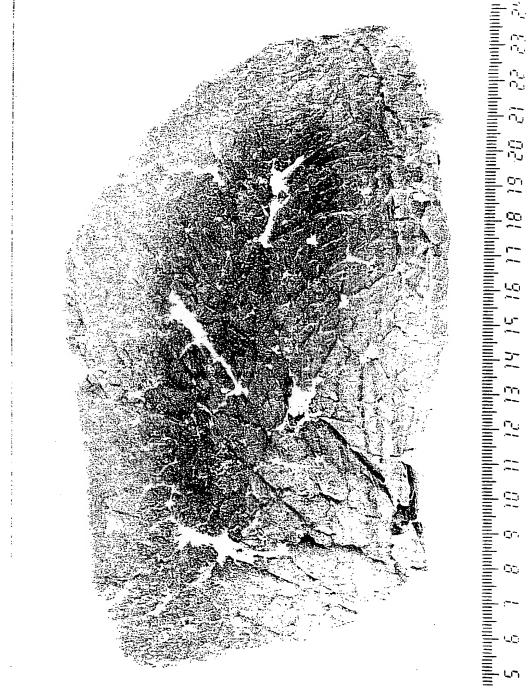
Fig-5

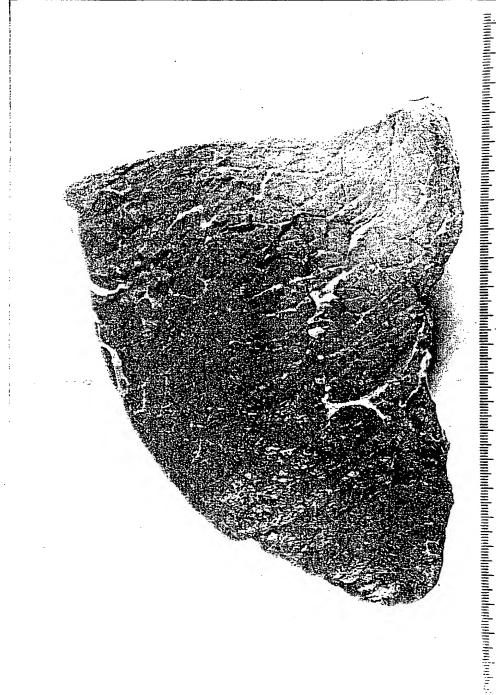


### BEEF CHUNKS MAINTAINED AT 4°C FOR 21 DAYS

RIGHT: CO PACKED LEFT: AIR PACKED

lFig-6

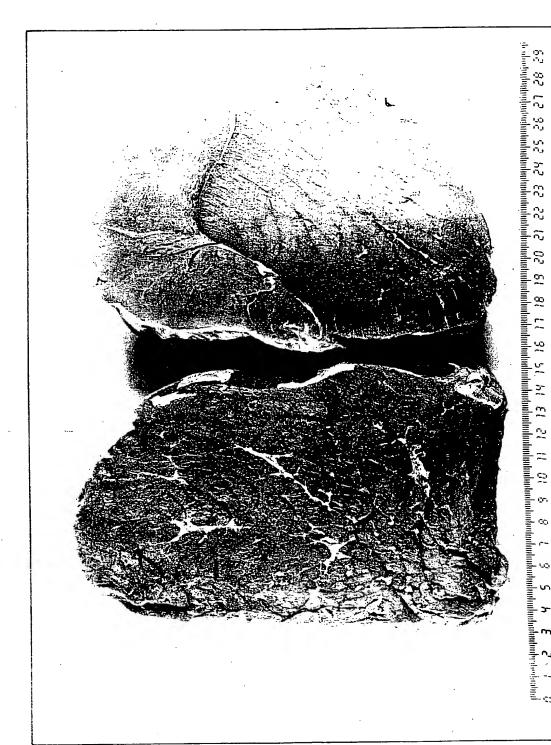




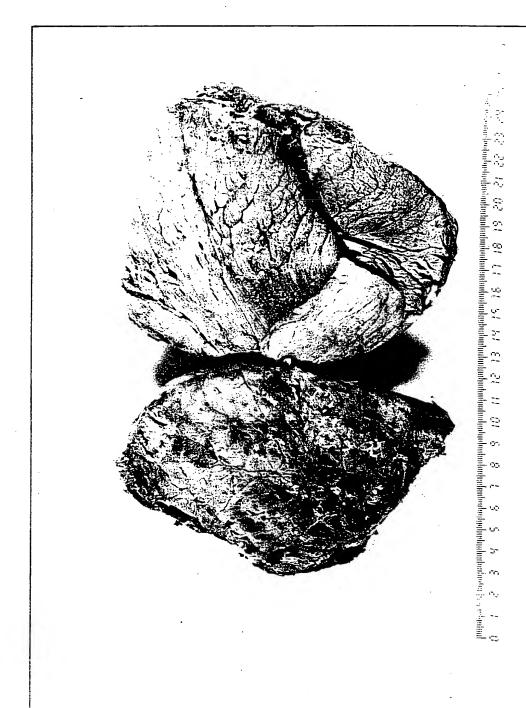
30 21 22 23 24 25 26 55

Fig-9





IFig-10



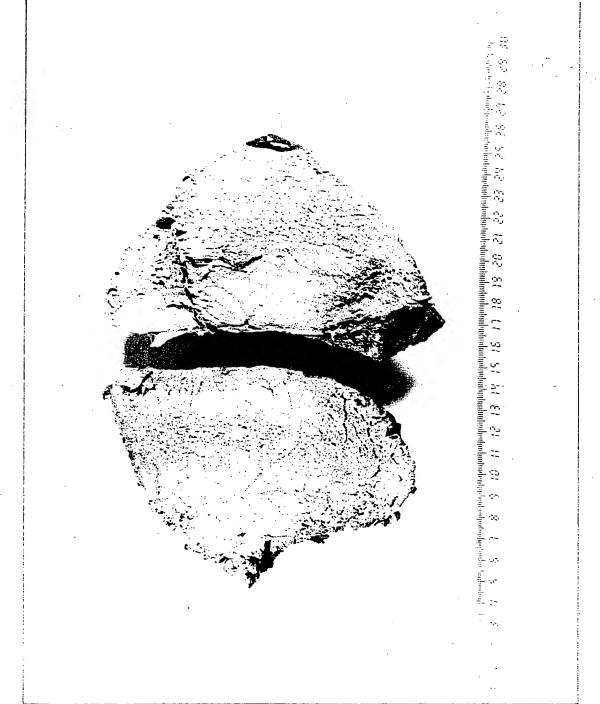


Fig-12

DOBS1509.091300

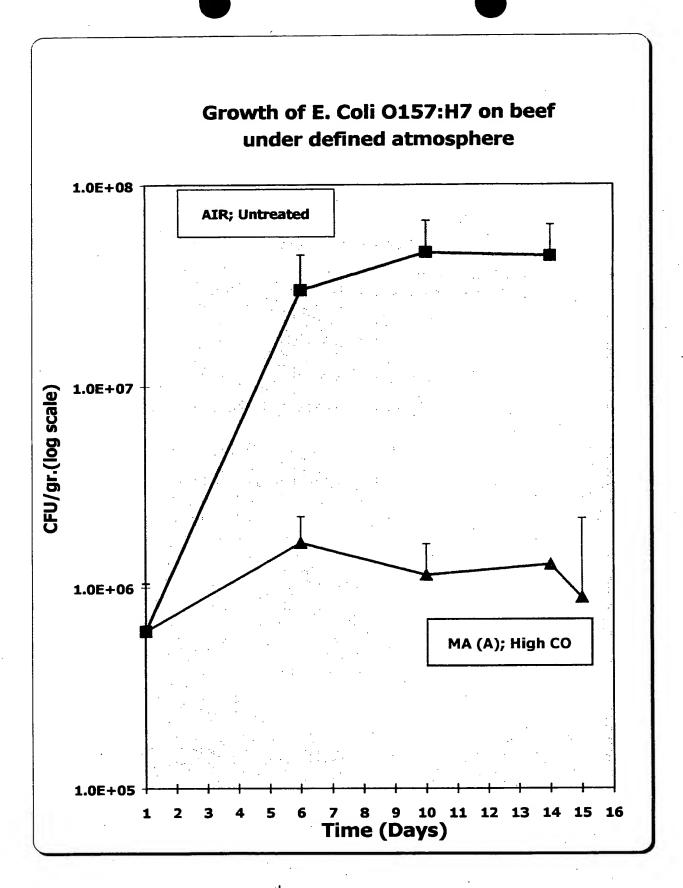


Fig 14

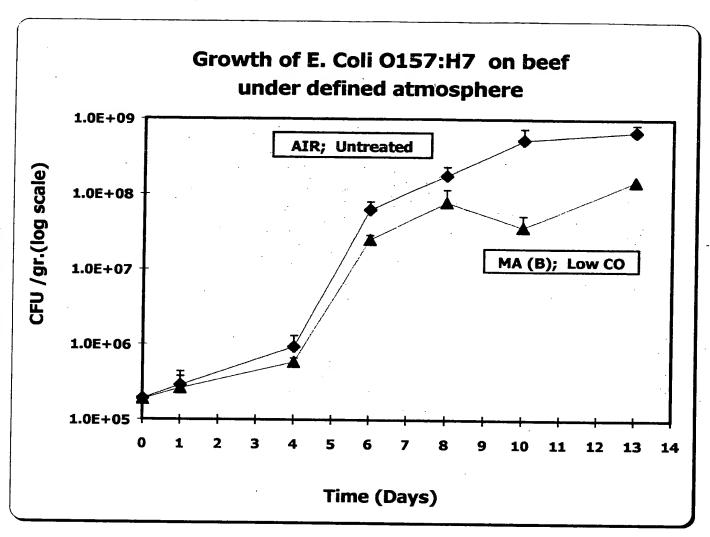
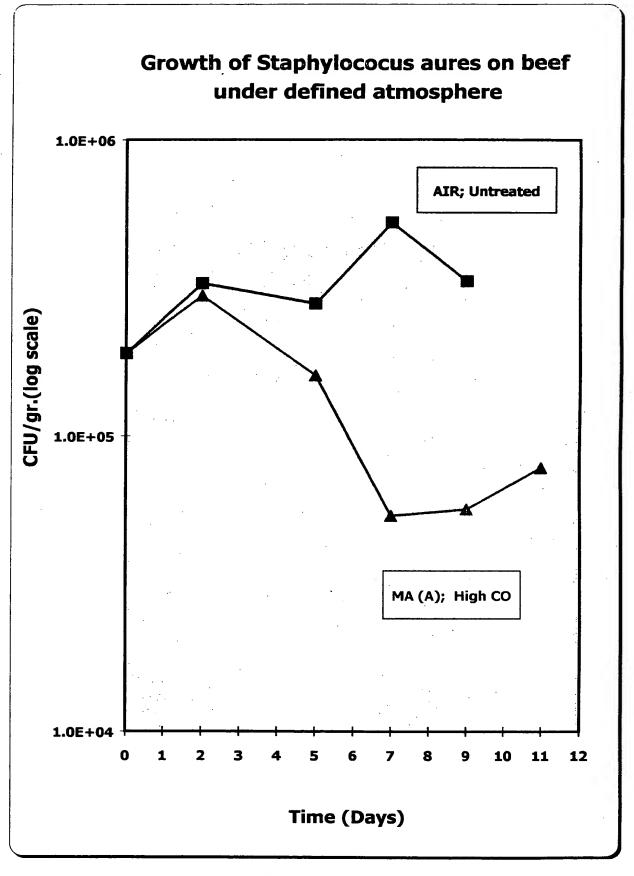


Fig 15

Fig 16



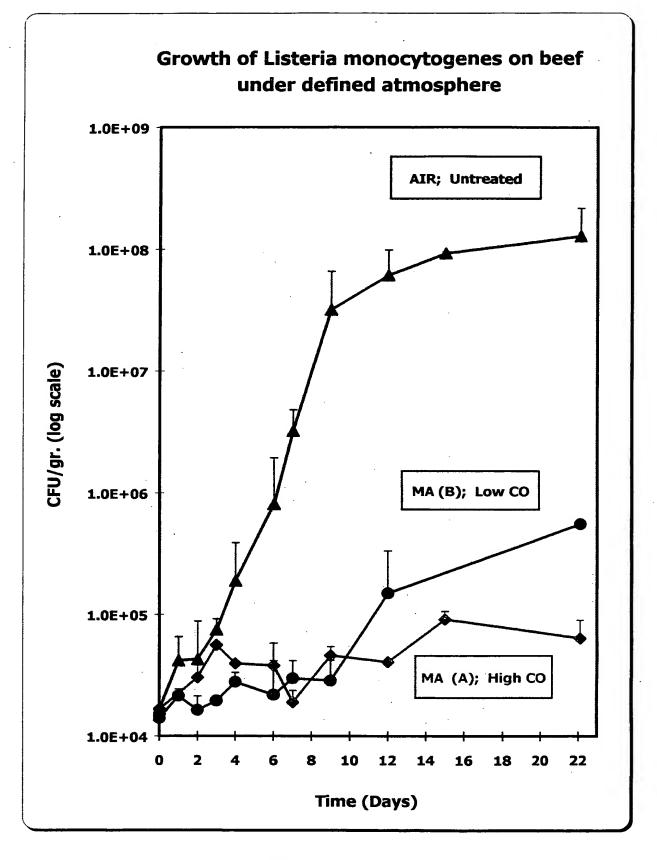


Fig 18

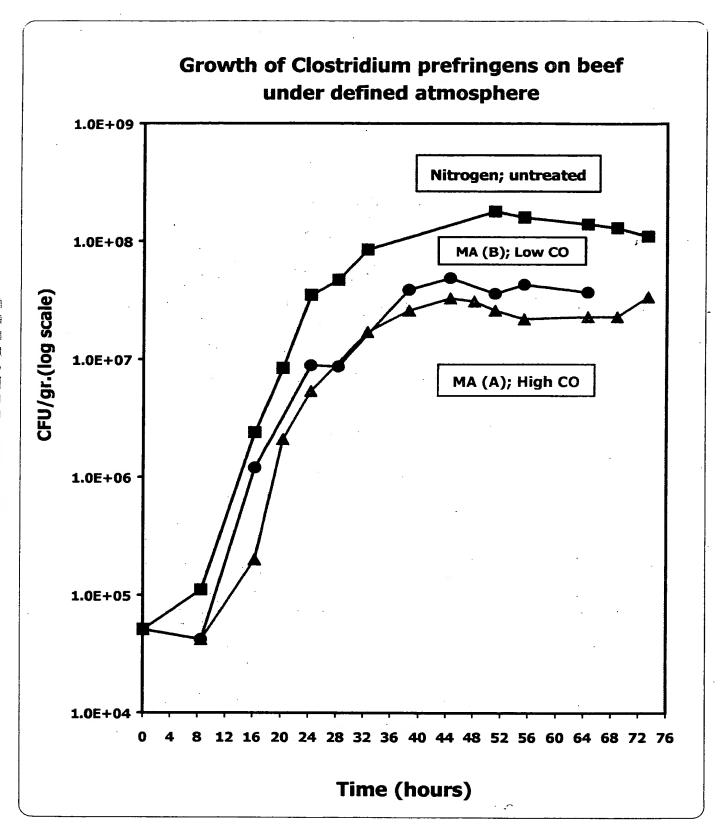


Fig 19

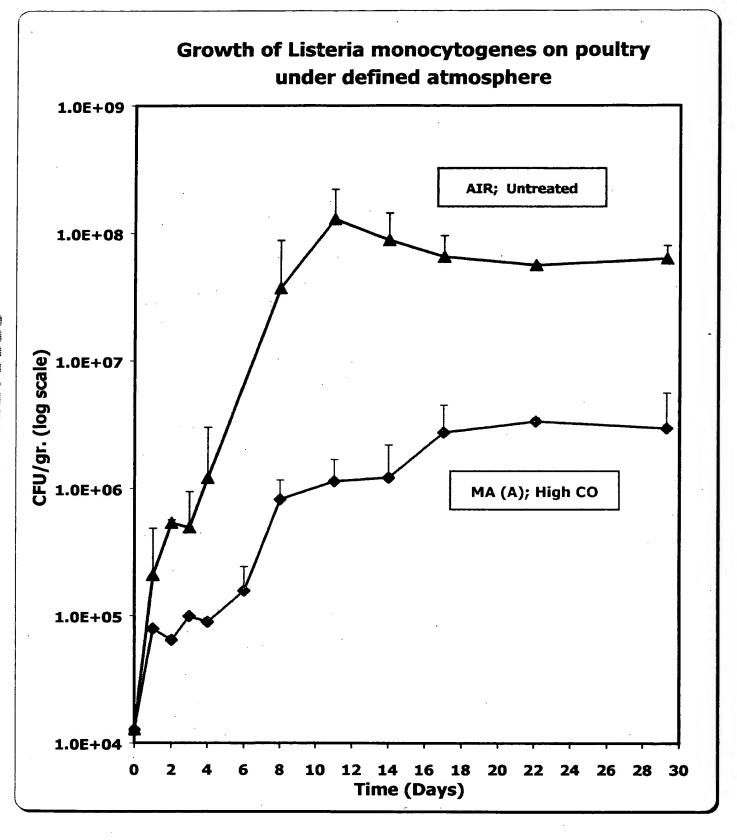
1.0E+04

2

# **Growth of Salmonella Typhimirium on beef** under defined atmosphere 1.0E+10 AIR; untreated 1.0E+09 CFU/gr.(log scale) 1.0E+08 MA (B); Low CO 1.0E+07 1.0E+06 1.0E+05 MA (A); High CO

Time (Days)

10 11 12 13 14 15 16



Figzi

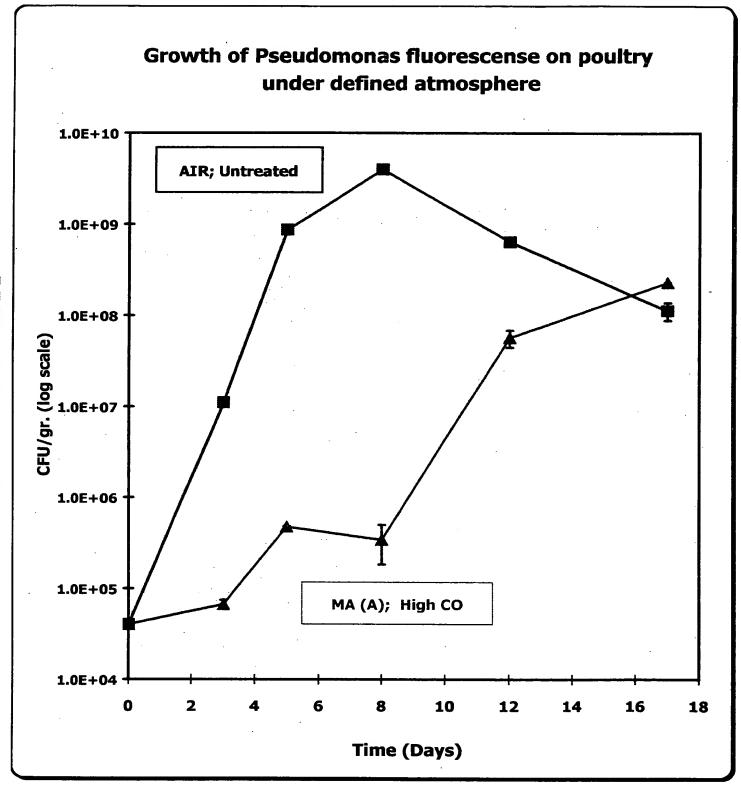


Fig 22

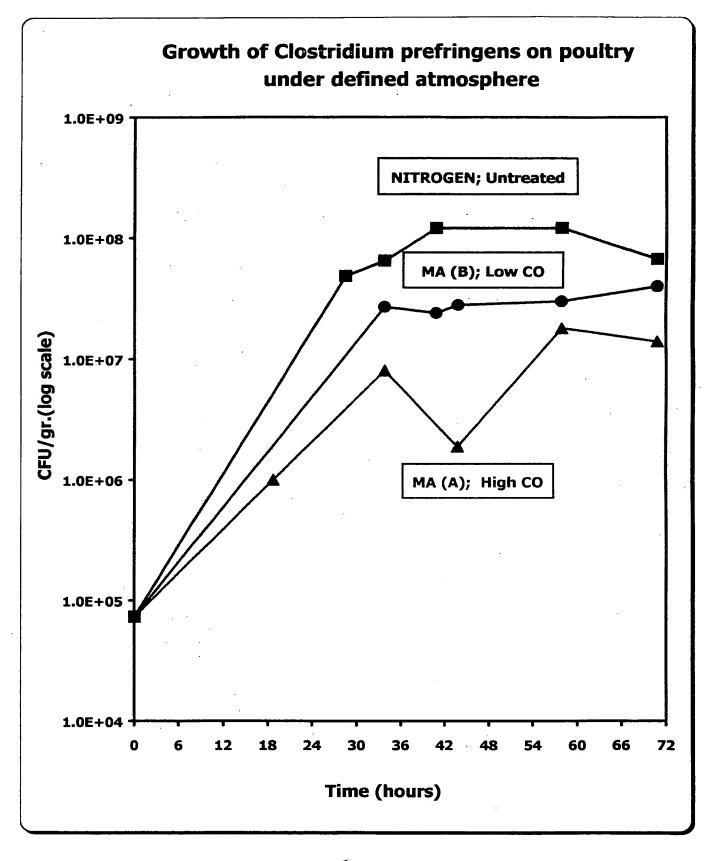


Fig 23

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